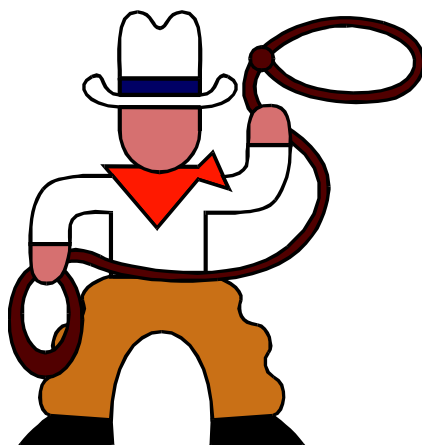


COUNTRY AND WESTERN THEME PARTY



PACKET INCLUDES:

INVITATIONS
RECIPES
GAMES
DECORATION TIPS

SMITH VS. JONES

THIS GAME CAN BE USED AS AN ICE BREAKER WITH EACH SIDE OF THE STREET BEING ONE TEAM, OR YOU CAN SEPARATE THE LADIES FROM THE MEN.

MATERIALS NEEDED:

LARGE SELECTION OF QUESTIONS BASED ON A WESTERN THEME,
INCLUDING WESTERN MOVIES, HISTORY, FOOD, ETC.
PENCIL AND PAPER TO KEEP SCORE

HOW TO PLAY:

DIVIDE THE PLAYERS INTO TWO TEAMS. NAME ONE TEAM THE JONES FAMILY, THE OTHER THE SMITH FAMILY. HAVE THE TEAMS SIT ON OPPOSITE SIDES OF A TABLE OR PLAY AREA.

APPOINT ONE PERSON AS THE GAME SHOW HOST WHO READS THE QUESTIONS. THE QUESTIONS SHOULD BE RELATIVELY EASY
TELL THE TEAM TO RAISE THEIR HAND AS SOON AS THE QUESTION IS READ AND THEY KNOW THE ANSWER. THE HOST WILL DETERMINE WHO RAISED THEIR HAND FIRST, AND ASK THAT TEAM TO ANSWER THE QUESTION. IF THE ANSWER IS CORRECT, THE TEAM RECEIVES A POINT. IF THEY ARE INCORRECT, THE OTHER TEAM GETS A CHANCE TO ANSWER. IF NO ONE GIVES THE CORRECT RESPONSE, MOVE TO THE NEXT QUESTION.

CONTINUE UNTIL ALL THE QUESTIONS ARE ASKED.

SAMPLE QUESTIONS:

ARIZONA WAS GRANTED STATEHOOD IN WHAT YEAR?
WHAT WAS JOHN WAYNE'S FIRST MOVIE?
WHAT'S THE LARGEST CITY IN NEW MEXICO?

(ANSWERS CAN BE FOUND ON THE INTERNET OR IN THE LIBRARY!!)

GIT ON YER PONIES AND RIDE OVER TO THE WILDEST WESTERN BLOCK PARTY

WHEN: _____

WHERE: _____

TIME: _____



TO R.S.V.P. PLEASE CALL

SERVING THE RIGHT FOOD WILL GET PEOPLE IN THE RIGHT MOOD!!

HERE IS A SAMPLE MENU THAT IS EASY AND SOMETHING EVERYONE CAN PARTICIPATE IN! GIVE YOUR NEIGHBORS RECIPES TO MAKE OR BRING, AND EVERYONE CAN JOIN IN THE FUN!!! DON'T FORGET THE WESTERN MUSIC, WITH SONGS FROM SUCH ARTISTS AS VINCE GILL, LEANN RIMES, CLINT BLACK, GARTH BROOKS, HANK WILLIAMS, REBA MCENTIRE, AND THE MANY OTHER COUNTRY/WESTERN ARTISTS.



DECORATIONS:

**GINGHAM-CHECKED TABLECLOTH
PLASTIC UTENSILS
OLD FASHIONED LAMPS
HORSESHOES**

BARBECUED RIBS AND SAUSAGES

CHILI

CORN BREAD (ADD SOME JALAPENO PEPPERS TO A CORN MUFFIN MIX FOR A UNIQUE FLAVOR!)

BAKED BEANS WITH CRUMBLLED BACON PIECES

COLE SLAW

BROWNIES, APPLE PIE

WESTERN RECIPES FOR A GREAT PARTY

THIS RECIPE FOR **CHILI** SERVES APPROX. 8 PEOPLE

2 T. vegetable oil
2 lbs. Ground chuck
2 cups finely chopped white onions
1 can green chilies
2 cloves garlic, minced
1 t. ground cumin
1 t. salt
¼ t. ground cloves
1 can (28 oz) tomato chunks (regular or Mexican style)
½ cup fresh orange juice
½ cup water
¼ cup tomato paste
4 leaves cilantro, minced
lime wedges for garnish

heat oil in a deep, 12 inch skillet over medium high heat until hot. Crumble beef into skillet. Brown beef for approx. 8 minutes. Stir to separate the meat. Reduce the heat to medium and add onions and garlic. Cook and stir an addition 5 minutes or so, until onions are soft. (If desired, pour contents into a crock pot and heat.) Then add chilies, cumin, salt and cloves to skillet. Cook and stir for approx. 1 minute.

Stir in tomatoes, orange juice, water, and tomato paste. Bring to a boil over high heat. Reduce heat to low. Cover and simmer 1 ½ hours stirring occasionally.

Cook until chili is slightly thickened.

- to alter the taste for a unique flavor, add 1 T grated orange peel to the chilies.

Easy to Make Nachos

- 1 ½ cups refried beans from a can
- 2 packaged corn tortilla chips
- 1 ½ cups shredded Monterey Jack Cheese
- 1 ½ cups shredded Cheddar Cheese
- 1 large tomato
- ½ cup thinly sliced jalapeno chilies
- 1 clove garlic, mashed
- 1 can of pitted olives

Preheat oven to 400 degrees F. Combine cheeses and garlic in a small bowl. Heat beans. Cut tomato in half and discard seeds. Chop tomato into small pieces. Spread 1 t. beans on each tortilla chip. Arrange chips in a single layer on a baking sheet. Sprinkle chips with tomatoes and chilies, and then sprinkle with cheese mixture and place ½ olive on top. Bake 5 – 8 minutes until cheese is bubbly and melted.

SOUTHWEST CHEESY TORTILLA WEDGES



1 container (15 oz.) Ricotta Cheese

1 cup thick 'N chunky Salsa

1 pkg. (10 oz.) frozen chopped spinach, thawed, drained and squeezed dry

1 pkg. (8 oz.) Shredded Mozzarella Cheese, divided

1 pkg. (8 oz.) Shredded Cheddar Cheese, divided

1 clove garlic, minced

8 flour tortillas (8 inch), divided

1/2 cup light cream

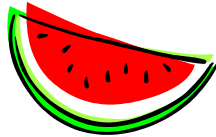
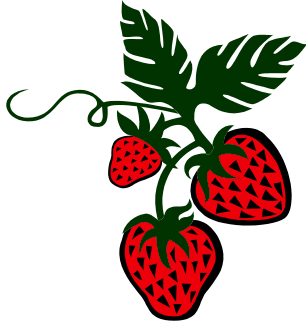
SPRAY 9-inch deep-dish pie plate with no stick cooking spray.

MIX ricotta cheese, salsa, spinach, 1 cup Mozzarella cheese and 1 cup Cheddar cheese and garlic until well blended.

LAYER tortillas, 1/2 cup of the ricotta mixture and 1 Tbsp. of the cream in pie plate; repeat layers until all ingredients are used.

BAKE at 375°F for 20 minutes. Sprinkle with remaining 1 cup each of Mozzarella and Cheddar cheeses. Bake an additional 5 minutes. Cut into wedges. Serve with additional salsa, if desired

FRUITY DESSERT FOR A CROWD



3 cup Sour Cream
6 Tbsp. brown sugar
4 cups flaked coconut, divided
12 cups chopped assorted fresh fruit

MIX sour cream and sugar until well blended. Gently stir in 2 cups of the coconut. Refrigerate until ready to serve.

TOAST remaining 2 cups coconut. Spoon fruit into a large dessert dish or trifle bowl. Top with sour cream mixture; sprinkle with toasted coconut.

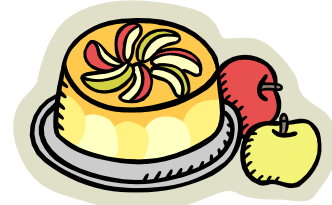
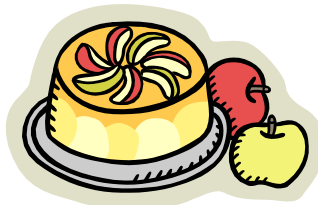
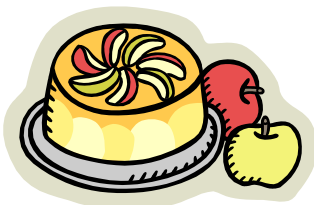
CARAMEL BUTTERSCOTCH CHEESECAKE

2 pkg. (11.1 oz. each) JELL-O No Bake Real Cheesecake
1/4 cup sugar
3/4 cup (1-1/2 sticks) butter or margarine, melted
2 Tbsp. water
2 cups chopped pecans, toasted, divided
1 package butterscotch chips
2 cups caramel sauce, divided
3 cups cold milk

MIX Crust Mixes, sugar, butter and water with fork in large bowl until crumbs are well moistened. Press 1/2 of the crumbs firmly 1-1/2 inches up side of 9-inch springform pan. Press remaining crumbs firmly onto bottom of pan, using measuring cup. Sprinkle butterscotch chips over crust. Sprinkle with 1 cup of the pecans. Drizzle with 1 cup of the caramel sauce.

POUR milk into large bowl. Add Filling Mixes. Beat with electric mixer on lowest speed until blended. Beat on medium speed 3 minutes. (Filling will be thick.) Spoon into crust.

REFRIGERATE at least 1 hour or until firm. Just before serving, sprinkle with remaining 1 cup pecans. Drizzle with remaining 1 cup caramel sauce. To serve, run small knife or spatula around side of pan to loosen crust; remove side of pan.



A TASTE OF THE SOUTHWEST SALAD

$\frac{3}{4}$ cup Thousand Island salad dressing
4 cups torn mixed salad greens
1 can (15 oz.) black beans, rinsed, drained
1 pkg. (10 oz.) frozen whole kernel corn, thawed, drained
 $\frac{1}{2}$ cup red pepper, diced
 $\frac{1}{2}$ cup green onion, diced
 $\frac{1}{2}$ cup thinly sliced red onion
1 cup black olives
1 cup shredded cheddar cheese

ARRANGE greens on serving plate. Top with beans, corn, red pepper, olives and onions. Serve dressing mixture and sprinkle cheese over salad. Serve chilled.

